

Gila County Health & Emergency Management



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Food & Drinking Establishments Minimum Requirements

When opening a food and drinking establishment, there are many things to keep in mind when constructing your facility.

- All finishes in food preparation areas and rest rooms must be smooth, easily cleanable, non-absorbent and light in color.
- Mop sink/ service sink within 500 feet.
- NSF-approved or commercial equivalent equipment only.
- Hand sinks with splashguards in the food preparation area.
- NSF-approved 3-compartment sink with attached drain boards. A rinse sink may be substituted if the menu is limited to non-potentially hazardous food items requiring only tongs, scoops, coffeepots, etc.
- All sinks including mop/service sinks shall have hot and cold water with mixing faucets or valves.
- If an NSF-approved commercial dishwasher is installed an approved 2-compartment sink is also required.
- A separate food prep/rinse sink with an air gap in the drain line for defrosting food or rinsing food products and produce.
- Minimum 50- gallon water heater.
- Minimum 75-gallon water heater required with a 100% recovery rate is required for an establishment with a mechanical dishwasher.
- “Tank-less” water heaters may be approved and require prior review and approval by the health department.
- An audible or visual alarm is required for mechanical sanitizer dishwasher.
- Restroom with hand sink and self-closing door shall be provided for employees.
- Separate restroom facilities shall be provided for each sex if alcoholic beverages are served for onsite consumption.
- If the establishment makes carbonated beverages, an approved backflow preventer shall be properly installed between the water supply line and the carbonator.
- Garbage disposals are not permitted on food preparation sinks or 3-compartment sinks.
- Additional equipment requirements will be determined by proposed menu type.
- Lighting, plumbing, and ventilation must meet current requirements.
- Plans must be submitted and approved prior to construction. Please request a plan review packet or access it at http://www.gilacountyaz.gov/documents/health_and_emergency_services.php.